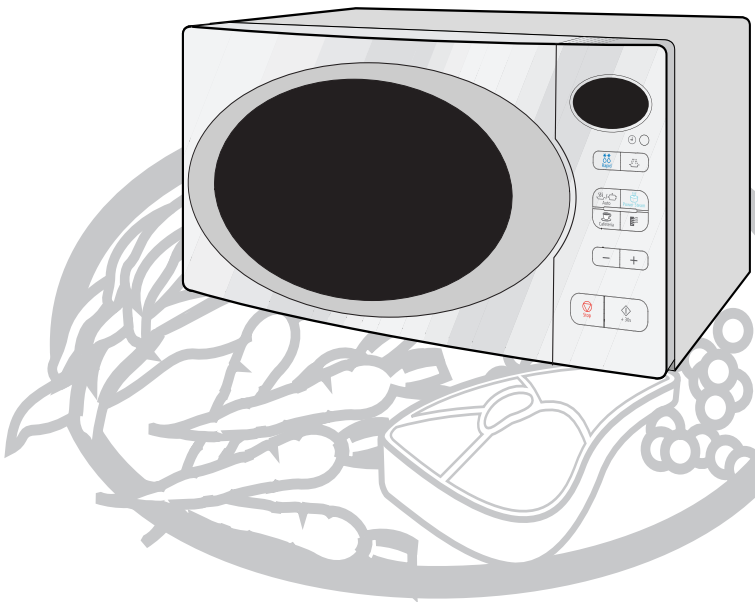
SAMSUNG

# MICROWAVE OVEN

## Owner's Instructions

**MW2350G**

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**Code No. : DE68-03605J**

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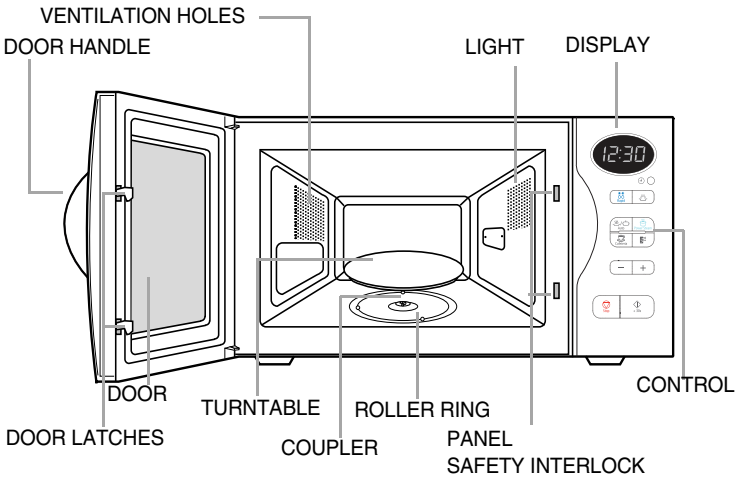
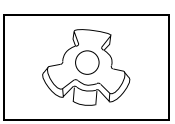
## Oven

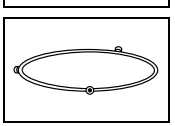



## Accessories

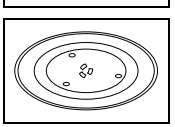
***Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.***



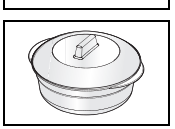
1. **Coupler**, already placed over the motor shaft in the base of the oven.
   Purpose : The coupler rotates the turntable.



2. **Roller ring**, to be placed in the centre of the oven.
   Purpose : The roller ring supports the turntable.



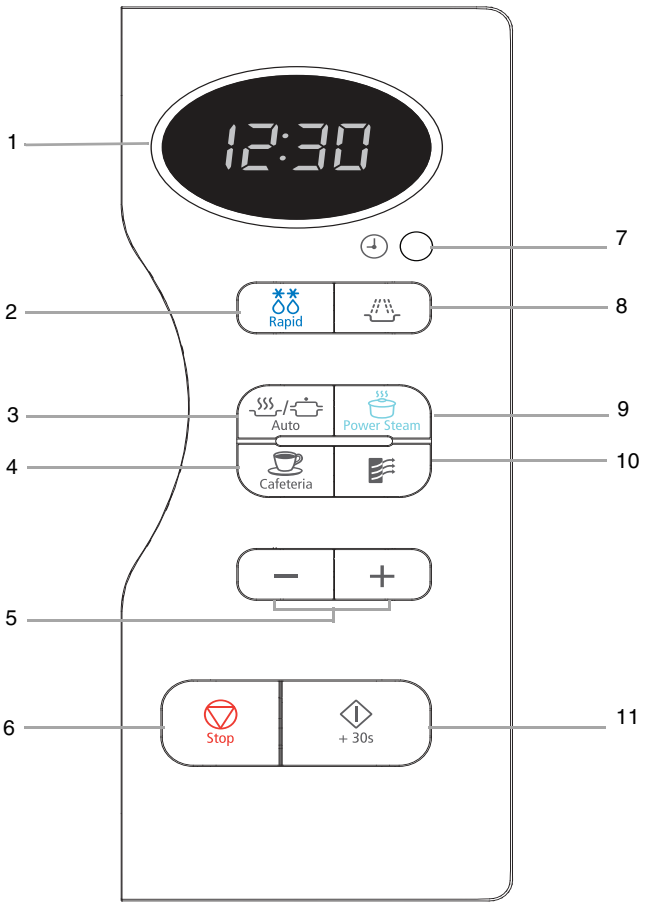
3. **Turntable**, to be placed on the roller ring with the centre fitting to the coupler.
   Purpose : The turntable serves as the main cooking surface; it can be easily removed for cleaning.



4. **Power steam cooker**, see page 10.
   Purpose : Use the plastic steam cooker when using power steam function.

☛ **DO NOT** operate the microwave oven without the roller ring and turntable.

## Control Panel




1. DISPLAY
2. AUTO RAPID DEFROST FEATURE
3. AUTO REHEAT/COOK SELECTION
4. CAFETERIA SELECTION
5. UP (+) / DOWN (—) BUTTON (Cook time, Weight and serving size)
6. STOP/CANCEL BUTTON
7. CLOCK SETTING
8. POWER LEVEL SETTING
9. POWER STEAM SELECTION
10. DEODORIZATION BUTTON
11. START BUTTON

# *Using this Instruction Booklet*

***You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain much valuable information on cooking with your microwave oven:***

- ***Safety precautions***
- ***Suitable accessories and cookware***
- ***Useful cooking tips***

***At the front of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily.***

***The step-by-step procedures use two different symbols.***

**Important** **Note**

### *PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY*

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
(1) Door (bent)
(2) Door hinges (broken or loose)
(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

# *Safety Precautions*

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***IMPORTANT SAFETY INSTRUCTIONS.***
***READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.***

***Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.***

- Only use utensils that are suitable for use in microwave ovens;
  **DO NOT** use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.
  Remove wire twist ties from paper or plastic bags.
  Reason: Electric arcing or sparking may occur and may damage the oven.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;
  Do not use your microwave oven to dry papers or clothes.
- Small amounts of food require shorter cooking or heating time.
  If normal times are allowed they may overheat and burn.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation
  **ALWAYS** allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
  Stir during heating, if necessary, and ALWAYS stir after heating.
  In the event of scalding, follow these FIRST AID instructions:
  * Immerse the scalded area in cold water for at least 10 minutes.
  * Cover with a clean, dry dressing.
  * Do not apply any creams, oils or lotions.
- **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
  **NEVER** heat a babys bottle with the teat on, as the bottle may explode if overheated.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns;
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended;
  Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts in shells, tomatoes etc.
- The oven should be cleaned regularly and any food deposits removed;
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation;
- **DO NOT** cover the ventilation slots with cloths or paper. They may catch fire as hot air is evacuated from the oven.
  The oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- **ALWAYS** use oven gloves when removing a dish from the oven to avoid unintentional burn.

## *Safety Precautions (continued)*

- **DO NOT** touch heating elements or interior oven walls until the oven be cooled down.
- Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
  Do not operate this appliance if it has a damaged power cable or plug.
- Stand at arms length from the oven when opening the door.

Reason: The hot air or steam released may cause scalding.

- You may notice a Clicking sound during operation(especially when the oven is defrosting).

Reason: This sound is normal when the electrical power output is changing.

- **DO NOT** operate the microwave oven when it is empty. The power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes.
  It is best to leave a glass of water inside the oven at all times.The water will absorb the microwaves energy if the oven accidently started.
- The microwave oven shall not be placed in a cabinet.

***IMPORTANT***

- Young children should **NEVER** be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

***WARNING:***
If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

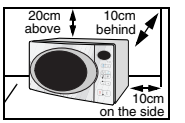
***WARNING:***
It is hazardous for anyone other than a comperent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

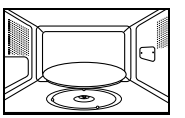
***WARNING:***
Liquids and other foods must not be heated in sealed containers since they are liable to explode.

***WARNING:***
Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

## *Installing Your Microwave Oven*

***Place the oven on a flat level surface 85cm above the floor. The surface should be strong enough to safety bear the weight of the oven.***



1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.
2. Remove all packing materials inside the oven.
   Install the roller ring and turntable.
   Check that the turntable rotates freely.
3. This microwave oven has to be positioned so that plug is accessible.

☛ If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
For your personal safety, plug the cable into a 3-pin, 230 Volt, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.

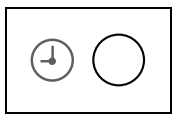
☛ Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

## *Setting the Time*

***Your microwave oven has an inbuilt clock. The time can be displayed in either the 24-hour or 12-hour notation. You must set the clock:***

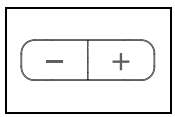
- ***When you first install your microwave oven***
- ***After a power failure***

✉ Do not forget to reset the clock when you switch to and from summer or winter time.

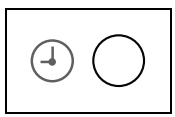


**1. To display the time in the...** | **Then press the ⏲ button...**

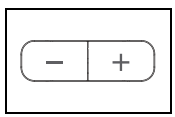
| | |
|---|---|
| 24-hour notation | Once |
| 12-hour notation | Twice |



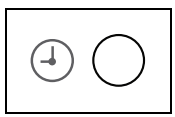
**2.** Press the (—) and (+) buttons to set the hour.



**3.** Press the ⏲ button.



**4.** Press the (—) and (+) buttons to set the minute.



**5.** Press the ⏲ button.

## *What to Do if You are in Doubt or Have a Problem*

***If you have any of the problems listed below try the solutions given.***

◆ This is normal.
- Condensation inside the oven.
- Air flow around the door and outer casing.
- Light reflection around the door and outer casing.
- Steam escaping from around the door or vents.

◆ The oven does not start when you press the ⏀ button.
- Is the door completely closed?

◆ The food is not cooked at all
- Have you set the timer correctly and/or pressed the ⏀ button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

◆ The food is either overcooked or undercooked
- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

◆ Sparking and cracking occur inside the oven (arcing)
- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminium foil too close to the inside walls?

◆ The oven causes interference with radios or televisions
- Slight interference may be observed on televisions or radios when the oven is operating. This is normal.To solve this problem, install the oven away from televisions, radios and aerials.
- If interference is detected by the oven's microprocessor, the display may be reset.To solve this problem, disconnect the power plug and reconnect it. Reset the time.

✉ If the above guidelines do not enable you to solve the problem, contact your local dealer or SAMSUNG after-sales service.

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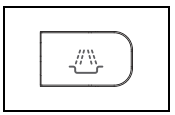
## Cooking / Reheating

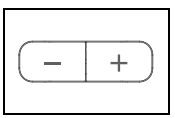
***The following procedure explains how to cook or reheat food.***

***ALWAYS check your cooking settings before leaving the oven unattended.***

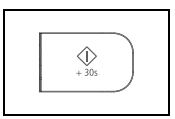
***First, place the food in the centre of the turntable. Then, close the door.***



**1.** Press the ⁂ button.
Result : The 850W (maximum cooking power) indications are displayed:
Select the appropriate power level by pressing the ⁂ button again until the corresponding wattage is displayed. Refer to the power level table.




**2.** Set the cooking time by Pressing the ( – ) and ( + ) buttons as required.




**3.** Press the ◇ button.
Result : The oven light comes on and the turntable starts rotating.
Cooking starts and when it has finished the oven beeps four times.

☛ **Never** switch the microwave oven on when it is empty.

✉ If you wish to heat a dish for a short period of time at maximum power(850W), simply press the **+30s** button once for each 30 seconds of cooking time. The oven starts immediately.

## Power Levels

***You can choose from among the power levels below.***

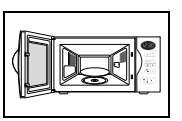
| Power Level | Output |
|---|---|
| HIGH | 850 W |
| MEDIUM HIGH | 600 W |
| MEDIUM | 450 W |
| MEDIUM LOW | 300 W |
| DEFROST | 180 W |
| LOW / KEEP WARM | 100 W |

✉ If you select the higher power level, the cooking time must be decreased.

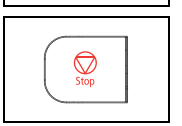
✉ If you select the lower power level, the cooking time must be increased.

## Stopping the Cooking

***You can stop cooking at any time to check the food.***



**1.** To stop temporarily;
Open the door.
Result : Cooking stops. To resume cooking, close the door and press ◇ again.

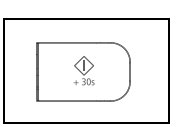



**2.** To stop Completely:
Press the **Stop** ( ▽ ) button.
Result : The cooking stops.
If you wish to cancel the cooking setting, press the **Stop** ( ▽ ) button again.

☛ You can cancel any setting before you start cooking by simply pressing **Stop** ( ▽ ).

## Adjusting the Cooking Time

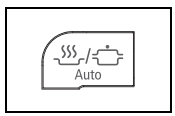
***You can increase the cooking time by pressing the +30s button once for each 30 seconds to be added.***



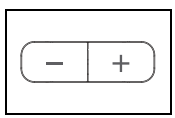

Press the ◇ button once for each 30 seconds to be added.

## *Using the Auto Reheat/Cook Feature*

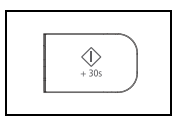
***The Auto Reheat/Cook feature has five pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the number of servings by pressing the (—) and (+) buttons. First, place the food in the centre of the turntable and close the door.***




**1.** Select the type of food that you are cooking by pressing the **Auto Reheat/Cook**( ) button once or more times.




**2.** Select the size of the serving by pressing the (—) and (+) buttons. (Refer to the table on the side.)




**3.** Press the button.
Result : Cooking starts. When it has finished:
1) The oven beeps four times.
2) The end reminder signal will beep 3 times (once every minutes)
3) The current time is displayed again.

Use only recipients that are microwave-safe.

## *Auto Reheat/Cook Settings*

***The following table presents the various Auto Reheat/Cook( ) Programmes, quantities, standing times and appropriate recommendations.***

| Code / Food | Serving Size | Standing Time | Recommendations |
|---|---|---|---|
| **1. Ready Meals** (chilled) | 300-350 g<br>400-450 g | 3 min. | Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). |
| **2. Frozen Ready Meals** | 300 - 350 g<br>400 - 450 g | 4 min. | Take frozen ready meal and check if dish is suitable for microwave. Pierce film of ready meal. Put the frozen ready meal in the centre. This programme is suitable for frozen ready meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). |
| **3. Jacket Potatoes** | 200 g<br>400 g<br>600 g | 3 min. | Take potatoes with similar size and weight of circa 200g per potato.<br>Wash and prick the skin with a fork. Wrap each potato in microwave cling film. Put one potato in the centre, put two potatoes opposite to each other and 3 potatoes in a circle directly on the turntable. |
| **4. Fresh Vegetables** | 100 - 150 g<br>200 - 250 g<br>300 - 350 g<br>400 - 450 g<br>500 - 550 g | 3 min. | Weigh the vegetables after washing, cleaning and cutting into similar size.<br>Put them into a glass bowl with lid.<br>Add 30 ml (2 tablespoons) water when cooking 100-250 g, add 45 ml (3-4 tablespoons) for 300-550 g.<br>Stir after cooking. |
| **5. Frozen Vegetables** | 100 - 150 g<br>200 - 250 g<br>300 - 350 g<br>400 - 450 g<br>500 - 550 g | 3-4 min. | Weigh the frozen vegetables (-18°C) and put them in a suitable sized glass pyrex bowl with lid. When cooking 100-350 g add 15 ml (1 tablespoon) water, for 400-550 g add 30 ml (2 tablespoons). Stir after cooking and before serving. This programme is suitable for peas, sweet corn, broccoli, cauliflower and mixed vegetables such as peas, carrots and cauliflower. |

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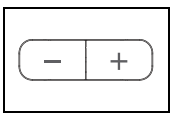
## *Using the Cafeteria Feature*

***With the Cafeteria feature, the cooking time is set automatically.***

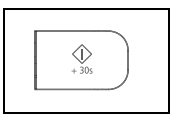
***You can adjust the number of servings by pressing the (−) and (+) buttons.***

***First, place the food in the centre of the turntable and close the door.***

**1.** Select the type of food that you are cooking by pressing the **Cafeteria**( ) button once or more times.




**2.** Select the size of the serving by pressing the (−) and (+) buttons. (Refer to the table.)




**3.** Press the ◇ button.
Result : Cooking starts. When it has finished:
1) The oven beeps four times.
2) The end reminder signal will beep 3 times (once every minutes)
3) The current time is displayed again.

✉ Use only recipients that are microwave-safe.

## *Cafeteria Settings*

***The following table presents Auto Programmes for reheating drinks and defrosting frozen cake.***

***It contains its quantities, standing times and appropriate recommendations.***

| Code / Food | Serving Size | Standing Time | Recommendations |
|---|---|---|---|
| **1.** **Drinks** Coffee, milk, tea, water (room-temperature) | 150 ml (1 cup) 250 ml (1 mug) | 1-2 min. | Pour into a ceramic cup (150 ml) or mug (250 ml) and place in the centre of turntable. Reheat uncovered. Stir carefully before and after standing time. Be careful while taking the cups out (see safety instructions for liquids). |
| **2.** **Frozen Cake** | 100 g (1pc) 200 g (2pcs) 300 g (2-3pcs) 400 g (3-4pcs) 500 g (4pcs) | 5-15 min. | Put flat frozen cake pieces (-18°C) directly on metal rack. Put bigger pieces and muffins on turntable. Put one piece in the centre, put 2 pieces opposite to each other and 3-4 cake pieces in a circle. By the help of the heater the cake will be warmed and crisp up. This programme is suitable for cake pieces such as apple cake with crumble topping, streusel cake, cake with poppy seeds and muffins. It is not suitable for a whole cake, cake with cream filling and cake with chocolate topping. |

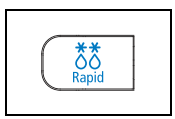
## *Using the Auto Rapid Defrost Feature*

***The Auto Rapid Defrost feature enables you to defrost meat, poultry, fish and bread/cake. The defrost time and power level are set automatically.***

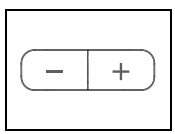
***You simply select the programme and the weight.***

✉ Use only dishes that are microwave-safe.

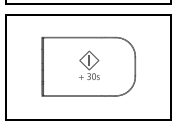
***First, place the frozen food in the centre of the turntable and close the door.***




**1.** Select the type of food that you are cooking by pressing the **Rapid** ( ) button one or more times.
(Refer to the table on the opposite page for further details)




**2.** Select the food weight by pressing the (−) and (+) buttons.
It is possible to set up to a maximum of 1500g




**3.** Press the ◇ button.
Result : Cooking starts. When it has finished.
1) The oven beeps four times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again.

✉ You can also defrost food manually. To do so, select the microwave cooking/reheating function with a power level of 180W. Refer to the section entitled " Cooking/Reheating" on page 6 for further details.Auto Rapid Defrost Settings

## *Auto Rapid Defrost Settings*

***The following table presents the various Rapid Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting.***

***Place meat, poultry and fish on a flat glass plate or on a ceramic plate, arrange bread and cake on kitchen paper.***

| Code / Food | Serving Size | Standing Time | Recommendations |
|---|---|---|---|
| **1. Meat** | 200 - 1500 g | 20-90 min. | Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. |
| **2. Poultry** | 200 - 1500 g | 20-90 min. | Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. |
| **3. Fish** | 200 - 1500 g | 20-80 min. | Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. |
| **4. Bread** | 125 - 625 g | 10-60 min. | Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps.<br>(Oven keeps operating and is stopped, when you open the door.)<br>This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. |

# *Using the Power Steam Function*

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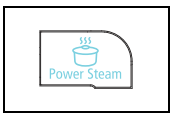
***With the power steam feature, the cooking time is set automatically.***

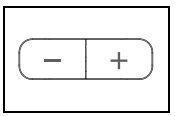
***You can adjust the number of servings by pressing the (−) and (+) buttons.***

***Use the plastic steam cooker when using power steam function.***

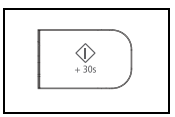
***First, place the plastic steam cooker in the centre of the turntable and close the door.***




**1.** Select the type of food that you are cooking by pressing the **Power Steam** ( )button once or more times.




**2.** Select the size of the serving by pressing the (−) and (+) buttons.
(Refer to the table on the side page.)




**3.** Press the ◇ button.
Result : Cooking starts. When it has finished:
1) The oven beeps four times.
2) The end reminder signal will beep 3 times (once every minute)
3) The current time is displayed again.

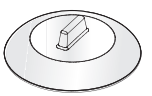
✉ Use only recipients that are microwave-safe.

***Power steam cooking hint***

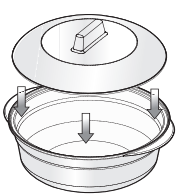
**Components of Power Steam Cooker**

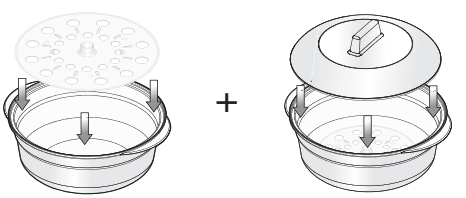
Bowl


Insert tray


Lid

**Handling of Power Steam Cooker**


(Bowl + lid)


(Bowl with insert tray+ lid)

***The following table presents the 4 Auto Programs of the Power Steam function, quantities, standing times and appropriate recommendations. Use the power steam cooker when using power steam function.***

| Code / Food | Serving Size | Standing Time | Handling | Recommendations |
|---|---|---|---|---|
| **1. White Rice** | 150-200 g<br>250-300 g | 4-5 min. | Bowl + lid | Use parboiled white rice. Put rice into the steam cooker. Add double quantity of cold water. Cover with lid. After cooking, stir before standing time.<br>After cooking remove moisture in the cavity by using kitchen paper. |
| **2. Peeled Potatoes** | 100-150 g<br>200-250 g<br>300-350 g<br>400-450 g<br>500-550 g | 2-3 min. | Bowl + lid | Weigh the potatoes after peeling, washing and cutting into similar size. Put them into the steam cooker. Add 15-30 ml (1-2 tablespoons) water when steaming 100-350g, add 45-60 ml (3-4 tablespoons) for 400-550 g. Cover with lid. |
| **3. Fresh Vegetables** | 100-150 g<br>200-250 g<br>300-350 g<br>400-450 g | 1-2 min. | Bowl with insert tray+ lid | Weigh the vegetables after washing, cleaning and cutting into similar size. Put tray into the bowl of steam cooker. Distribute vegetables on the tray.<br>Add 30 ml (2 tablespoons) water, when steaming 100-350 g, add 45 ml (3 tablespoons) for 400-450 g. Cover with lid. |
| **4. Fruit Compote** | 100-150 g<br>200-250 g<br>300-350 g<br>400-450 g | 2-3 min. | Bowl + lid | Weigh the fresh fruits after peeling and washing and cut into similar slices or cubes. Put into steam cooker.<br>When steaming 100-350g fruits add 15-30 ml (1-2 tbsp.) water, for 400-450 g add 45ml (3 tbsp.).<br>Additionally add 1-2 tbsp. sugar. Cover with lid. After steaming stir carefully. This programme is suitable for apples, pears, plums, apricots, mangoes or pineapple. |

## *Using the Deodorization Feature*

***Use this feature after cooking odorous food or when there is a lot of smoke in the oven interior.***

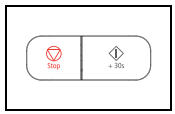
***First clean the oven interior.***

Press the **Deodorization**( ) button after you have finished cleaning. you will hear four beeps.

- The deodorization time has been specified as 5 minutes. It increases by 30 seconds whenever the **+30s** button is pressed.
- The maximum deodorization time is 15 minutes.

## *Switching the Beeper Off*

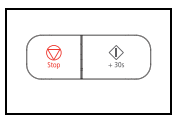
***You can switch the beeper off whenever you want.***




1. Press the **Stop** ( ) and **Start** ( ) buttons at the same time.
   Result :
   - The following indication is displayed.

   - The oven will not beep each time you press a button.




2. To switch the beeper back on, press the **Stop** ( ) and **Start** ( ) buttons again at the same time.
   Result :
   - The following indication is displayed.

   - The oven operates with the beeper on again.

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# *Cookware Guide*

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***To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.***

***Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.***

***The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.***

| Cookware | Microwave-Safe | Comments |
|---|---|---|
| **Aluminium foil** | ✓ ✗ | Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used. |
| **Browning plate** | ✓ | Do not preheat for more than eight minutes. |
| **China and earthenware** | ✓ | Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim. |
| **Disposable polyester cardboard dishes** | ✓ | Some frozen foods are packaged in these dishes. |
| **Fast-food packaging** | | |
| • Polystyrene cups containers | ✓ | Can be used to warm food. Overheating may cause the polystyrene to melt. |
| • Paper bags or papers | ✗ | May catch fire. |
| • Recycled paper or metal trims | ✗ | May cause arcing. |
| **Glassware** | | |
| • Oven-to-table ware | ✓ | Can be used, unless decorated with a metal trim. |
| • Fine glassware | ✓ | Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly. |
| • Glass jars | ✓ | Must remove the lid. Suitable for warming only. |
| **Metal** | | |
| • Dishes | ✗ | May cause arcing or fire. |
| • Freezer bag twist ties | ✗ | |
| **Paper** | | |
| • Plates, cups, napkins and Kitchen paper | ✓ | For short cooking times and warming. Also to absorb excess moisture. |
| • Recycled paper | ✗ | May cause arcing. |
| **Plastic** | | |
| • Containers | ✓ | Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic. |
| • Cling film | ✓ | Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape. |
| • Freezer bags | ✓ ✗ | Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary. |
| **Wax or grease-proof paper** | ✓ | Can be used to retain moisture and prevent spattering. |

**✓ :Recommended**
**✓✗:Use Caution**
**✗ :Unsafe**

## *Cleaning Your Microwave Oven*

***The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:***

- ***Inside and outside surfaces***
- ***Door and door seals***
- ***Turntable and Roller rings***

☛ **ALWAYS** ensure that the door seals are clean and the door closes properly.

☛ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.

**1.** Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.

**2.** Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.

**3.** To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.

**4.** Wash the dishwasher-safe plate whenever necessary.

☛ **DO NOT** spill water in the vents. NEVER use any abrasive products or chemical solvents.Take particular care when cleaning the door seals to ensure that no particles:

- Accumulate
- Prevent the door from closing correctly

## *Storing and Repairing Your Microwave Oven*

***A few simple precautions should be taken when storing or having your microwave oven serviced.***

***The oven must not be used if the door or door seals are damaged:***

- ***Broken hinge***
- ***Deteriorated seals***
- ***Distorted or bent oven casing***

***Only a qualified microwave service technician should perform repair***

☛ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:

- Unplug it from the wall socket
- Contact the nearest after-sales service centre

✉ If you wish to store your oven away temporarily, choose a dry, dust-free place.

**Reason**: Dust and damp may adversely affect the working parts in the oven.

✉ This microwave oven is not intended for commercial use.

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## *Technical Specifications*

***SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.***

| | |
|---|---|
| **Model** | **MW2350G** |
| **Power source** | 230V ~ 50 Hz |
| **Power consumption** | |
| Microwave | 1250 W |
| **Output power** | 100 W / 850 W (IEC-705) |
| **Operating frequency** | 2450 MHz |
| **Magnetron** | OM75P(31) |
| **Cooling method** | Cooling fan motor |
| **Dimensions (W x H x D)** | |
| Outside | 489 x 275 x 383 mm |
| Oven cavity | 330 x 211 x 329 mm |
| **Volume** | 23 liter |
| **Weight** | |
| Net | 13.5 kg approx |

## *Note*

## *Note*

SAMSUNG ELECTRONICS

QUESTIONS OR COMMENTS

| COUNTRY | CALL | OR VISIT US ONLINE AT |
|---|---|---|
| SOUTH AFRICA | 0860 SAMSUNG (726-7864) | www.samsung.com/za |
| TURKEY | 444 77 11 | www.samsung.com/tr |
| U.A.E | 800-SAMSUNG (726 7864)<br>8000-4726 | www.samsung.com/ae |